

# TIMETABLE

SEMESTER 3—2024

Aug 12, 2024 – Nov 22, 2024

**Diploma in Pastry Arts**

School of Culinary

ATI College

INTAKE	: DPA 08/24	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 16
SESSION	: August 2024	SEMESTER	: 1

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>IMT 2013</b> Introduction to ICT B-602 <b>COMPUTER LAB</b> Mr. Jerome J.W.		<b>MPU 21032</b> <b>FOR MALAYSIANS STUDENTS ONLY</b>	<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry B-405 <b>Mr. Izwan A. Yaakop</b>	<b>MPU 2242</b>	
[02] 09.00 – 09.30 am		<b>-BM CREDIT-</b>				
[03] 09.30 – 10.00 am		Creative Problem Solving B-406				
[04] 10.00 – 10.30 am		<b>Ms. Sufira A. Shah</b>				
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	<b>ATI 2012</b> Tertiary Preparatory Study Skills B-405 <b>Ms. Nurshazliza S.K.</b>	<b>MPU 2212</b>		<b>BMS 2033</b> Principles and Practices of Management B-406 <b>Ms. Jessy David</b>		
[06] 11.15 – 11.45 pm		<b>-BM NOT CREDIT-</b>				
[07] 11.45 – 12.15 pm		B. Kebangsaan (A) B-404				
[08] 12.15 – 12.45 pm		<b>Ms. Sufira A. Shah</b>				
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm						
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 04/24	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 15
<b>SESSION</b>	: August 2024	<b>SEMESTER</b>	: 2

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>CUL 2013</b> Kitchen Preparatory (Theory) B-401 Chef Jack Sikajat	<b>CUL 2013</b> Kitchen Preparatory (Practical) <b>DEMO 1</b> Chef Jack Sikajat	<b>MKT 2013</b> Principles of Marketing B-405 Ms. Nur Farhana A.	<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry B-405 Mr. Izwan A. Yaakop	<b>CUL 2103</b> Kitchen Management B-405 Chef Edsel Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am						
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>CUL 2023</b> Food Service Sanitation B-405 Chef Edsel Freddy					
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

<b>INTAKE</b>	<b>: DPA 01/24</b>	<b>TOTAL COURSES</b>	<b>: 6</b>
<b>SCHOOL</b>	<b>: Culinary</b>	<b>TOTAL CREDIT HOURS</b>	<b>: 18</b>
<b>SESSION</b>	<b>: August 2024</b>	<b>SEMESTER</b>	<b>: 3</b>

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>
[01] 08.30 – 09.00 am	<b>IMT 2013</b> Introduction to ICT B-602 <b>COMPUTER LAB</b> Mr. Jerome J.W.		<b>MKT 2013</b> Principles of Marketing B-405 Ms. Nur Farhana A.	<b>CUL 2073</b> Bakery <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>CUL 2103</b> Kitchen Management B-405 Chef Edsel Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	<b>CUL2063</b> Principles of Pastry and Bakery B-402 Chef Edward Lajuat					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>CUL 2023</b> Food Service Sanitation B-405 Chef Edsel Freddy					
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

<b>INTAKE</b>	<b>: CDPA 01/24</b>	<b>TOTAL COURSES</b>	<b>: 6</b>
<b>SCHOOL</b>	<b>: Culinary</b>	<b>TOTAL CREDIT HOURS</b>	<b>: 18</b>
<b>SESSION</b>	<b>: August 2024</b>	<b>SEMESTER</b>	<b>: 3</b>

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	
[01] 08.30 – 09.00 am	<b>IMT 2013</b> Introduction to ICT B-602 <b>COMPUTER LAB</b> Mr. Jerome J.W.	<b>CUL2183</b> Pastry Arts 1 <b>PASTRY KITCHEN</b> Chef Edward Lajuat			<b>CUL 2103</b> Kitchen Management B-405 Chef Edsel Freddy		
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
<b>10.30 – 10.45 am</b>							
[05] 10.45 – 11.15 am	<b>BMS 2043</b> <b>[REQ: BMS2033]</b> Human Resource Management B-406 Mr. Jerome J.W.		<b>HTL 2123</b> Restaurant Operation Management B-403 Ms. Jessy David				
[06] 11.15 – 11.45 pm							
[07] 11.45 – 12.15 pm							
[08] 12.15 – 12.45 pm							
<b>12.45 – 02.00 pm</b>							
[09] 02.00 – 02.30 pm	<b>CUL 2023</b> Food Service Sanitation B-405 Chef Edsel Freddy						
[10] 02.30 – 03.00 pm							
[11] 03.00 – 03.30 pm							
[12] 03.30 – 04.00 pm							
[13] 04.00 – 04.30 pm							

INTAKE	: DPA 08/23	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: August 2024	SEMESTER	: 4

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			MKT 2013 Principles of Marketing B-405 Ms. Nur Farhana A.		CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	BMS 2043	ATI 2022 Communication and Presentation Skills B-402 Mr. Jerome J.W.				
[06] 11.15 – 11.45 pm	<b>[REQ: BMS2033]</b>					
[07] 11.45 – 12.15 pm	Human Resource Management B-406 Mr. Jerome J.W.					
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm		CUL 2133 Purchasing and Inventory B-405 Ms. Tan Zia Yi				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 04/23	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 14
<b>SESSION</b>	: August 2024	<b>SEMESTER</b>	: 5

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		<b>CUL2183</b> Pastry Arts 1 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>CUL 2173</b> Catering Management B-401 DEMO 3 Chef Edsel Freddy		<b>MPU 2422</b> Social Services Activities B-402 Ms. Nurshazliza S.K.	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am						
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm				<b>CUL 2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN</b> Chef Edward Lajuat		
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>BMS 2073</b> Entrepreneurship Studies B-401 Mr. Ho Teck Loong					
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 01/23	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 16
<b>SESSION</b>	: August 2024	<b>SEMESTER</b>	: 6

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		<b>ATI 2032</b> Employment Preparatory Skills <b>B-402</b> <b>Mr. Izwan A. Yaakop</b>	<b>CUL2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> <b>Chef Edward Lajuat</b>		<b>MPU 2422</b> Social Services Activities <b>B-402</b> <b>Ms. Nurshazliza S.K.</b>	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	<b>BMS 2043</b>					
[06] 11.15 – 11.45 pm	<b>[REQ: BMS2033]</b>					
[07] 11.45 – 12.15 pm	Human Resource Management <b>B-406</b>					
[08] 12.15 – 12.45 pm	<b>Mr. Jerome J.W.</b>					
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>BMS 2073</b> Entrepreneurship Studies <b>B-401</b> <b>Mr. Ho Teck Loong</b>	<b>CUL 2133</b> Purchasing and Inventory <b>B-405</b> <b>Ms. Tan Zia Yi</b>				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						